

# MIKO

## LUNCH MENU

### STARTERS

- Franschhoek Salmon Trout tartar**.....R115  
Wasabi crème fraiche, pickled ginger, caper berries, spring onion with Chinese 7 spice and lava bread
- Squid Laksa**.....R110  
Soba noodles, lemongrass, coriander broth with, lime and wakame
- MIKO salad (V)**.....R90  
Pea mousse, foraged leaves and pickled red onion, olive cheeks and shaved fennel with Rosendal fynbos vinegar dressing
- Biltong and cheddar spiced double baked soufflé**.....R95  
Lime dressed rocket, smoked tomatoes and rarebit sauce
- Cauliflower and gorgonzola soup (V) (N)**.....R75  
Parsley pesto, soy fermented garlic yoghurt
- Pork croquette**.....R105  
Sous vide apples, homemade HP sauce and pickled cucumber

(V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible. Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.

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## MAINS

**Beef fillet**.....R245

Roast onion puree, burnt onion shells and smoked café o la sauce with parsley gremolata, potato fondants and wild rocket

**Malay spiced farmed Kob**.....R190

Red lentil and mustard seed ragout, pickled cucumber, poppadum served with mint yoghurt

**Beetroot gnocchi (V)**.....R155

Whipped truffle feta, cumin and parmesan crumble with tempura spinach

**Durbanville pork belly**.....R195

Baby tomato and basil, black pudding, sous vide Granny smith apples, celeriac mash

**North West springbok loin**.....R250

Sweet potato rosti, red pepper reduction, mulled blue berries and spiced aubergine wafers with port jus

**Franschhoek salmon trout**.....R190

Beetroot puree, tender stem broccoli, poached egg and lime crème fraiche

**Side Orders (V)** .....R45

Skinny fries with rosemary salt

Steamed green vegetables with garlic butter

Garden salad with raspberry dressing

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## DESSERTS

- Mocha crème brulee (N)**.....R65  
Hazelnut praline, vanilla curds and Frangelico ice cream
- Passion fruit tart (N)**.....R60  
Blood orange ice cream, cranberry and orange muesli
- Local cheese plate**.....R110  
Dalewood camembert with preserved fig, Fairview goats Chevin with hanepoot jam, Simonsig gorgonzola with beetroot chutney served with linseed lavoush
- Strawberry Eaton Mess**.....R65  
Mulled berries, Chantilly cream, meringues, phyllo shards and creme analgise
- Seasonal fruit plate**.....R60  
Served with Passion fruit sorbet

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